

ABSTRACT

The present invention is directed to formulations of the premix utilized in the production of a pellet structured frozen dessert type product. The pelletized frozen dessert product is manufactured by introducing the liquid premix into a body of a cryogen such as liquid nitrogen such that the small volume of liquid premix is frozen rapidly. The invention elevates the melting temperature as well as the fusing temperature of the finished pellets such that the storage and serving temperatures of the pellets are similar to the bulk products. The invention utilizes the basic formulas and names and flavors associated with bulk type frozen desserts such as Ice Cream, Sorbet, Water ice, Ice Milk, Frozen Yogurt and similar type products. The pellet produced utilizing the pre-mix is structurally stable at normal retail and home freezer situations.

The formulation and manufacture of the pelletized dessert product is substantially different from bulk frozen desserts: it is in itself a unique type product.

The result of this invention is a product that maintains the desired individuality of the pellets while maintaining structure, such that fusing is inhibited at the storage and serving temperature.